



## INTIMATE WEDDINGS @ INGLISTON

For that more intimate occasion we offer wedding packages for between 20 and 50 guests.

### *Drinks Package*

£14.95pp

- Glass of sparkling wine for pre-dinner reception
- Glass of wine served with dinner
- Glass of sparkling wine for toasts

### *Canapes (2 choices)*

£4.50pp

- Smooth Chicken Liver Parfait on Oatcakes
- Haggis Balls Scented with Drambuie
- Chestnut Mushroom Twist with Sweet Chilli Sauce
- Tomato & Basil Mousse with Cream Cheese
- Scottish Oak Smoked Salmon on Wholemeal Bread

Additional Canapes (min 20 per choice)

£2.25pp

### *Wedding Meal*

£29.95 – £39.95pp

Choose menu 1, 2 or 3

Full Crockery, Linen, Glassware & Candelabra included

### *Evening Buffet (2 choices)*

£4.50pp

- Selection of Mini Sliced Baguettes (savory cheese, ham, tuna mayo, chicken mayo)
- Rolled Cajun Chicken Tortilla in Spring Onion Mayo,
- Coriander and Coconut Chicken Skewers
- Mini Steak Pies, in Puff Pastry
- Mixed Italian Bruschetta

Additional Buffet items (min 20 per choice)

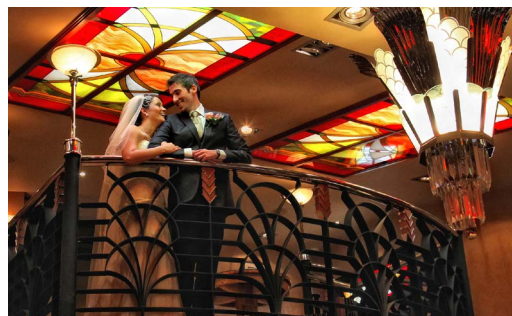
£2.25pp

### *Wedding Ceremony*

£295.00

### *Evening Reception Room Hire*

£295.00



# Menu 1

## Tomato, Red Pepper and Basil Soup

Finished with herb croutons

## Smooth Chicken Liver Parfait

Red onion chutney served with mini oatcakes

## Ingliston Prawn Cocktail

Light Marie Rose sauce, crispy baby gem lettuce with a lemon wedge

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## Chicken Balmoral

Roasted breast of chicken filled with haggis and a whisky cream sauce

## Oven Baked Herb Scottish Salmon

Accompanied by a lightly spiced herb butter

## Spinach and Ricotta Cannelloni

Spicy arrabiata sauce served with parmesan and pesto

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All served with fondant potatoes and seasonal vegetables

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## Classic Baileys Cheesecake

Served with raspberry coulis

## Seasonal Fruit Tart

Compote of berries and sweet pastry cream

## Chocolate Fudge Cake

Chocolate filled sponge served with chantilly cream and chocolate sauce

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Freshly Brewed Tea and Coffee

£29.95pp

# Menu 2

## Lentil and Ham Soup

Classic soup of vegetable and lentil with smoked ham

## Oak Smoked Salmon Roulade

Filled with cream cheese, lemon and parmesan, soft herb salad and olive oil

## Plum Tomato and Mozzarella Salad

Plum tomato and buffalo mozzarella salad with fresh basil and olive oil

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## Supreme of Scottish Chicken

Wrapped in Parma ham, coated in a light peppercorn cream sauce

## Baked Fillet of Scottish Cod

Served with a Marsala red wine jus

## Warm Tart of Sweet Potato, Butternut Squash and Mascarpone

Baby salad leaves and a sweet balsamic dressing

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All served with fondant potatoes, seasonal vegetables

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## Strawberry Pavlova

Light crisp meringue shell with fresh strawberries, served with chantilly cream

## Rich Chocolate and Praline Truffle Mousse

Complimented by chocolate sauce

## Warm Sticky Toffee Pudding

Caramel sauce and vanilla ice cream

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Freshly Brewed Tea and Coffee

£34.95pp

# Menu 3

## Sweet Potato and Butternut Squash Soup

Served with toasted almonds

## Smoked Haddock and Leek Tart with cheddar Cheese

Finished with a hazelnut dressing

## Duck Confit and Smoked Ham Hock Terrine

Accompanied by celeriac remoude

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## Roasted Breast of Chicken with a Tarragon Mousse

Flavoured by a peppercorn cream

## Braised Scotch Beef

Served with its own braising red wine jus

## Broad Bean and Pea Risotto

Rocket leaf and parmesan shavings and finished with olive oil

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All served with dauphinoise potatoes, seasonal vegetables

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## Raspberry Cheesecake with Vanilla Pods

Berry compote and chocolate garnish

## Chocolate Profiteroles filled with Chantilly Cream

Coated with chocolate sauce

## Warm Rustic Apple Tart

Served with vanilla scented crème anglaise

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Freshly Brewed Tea and Coffee

£39.95pp

(Please choose two options from each course)